

Harry's Savoy Grill Lunch Menu



Appetizers

HOT CRAB & ARTICHOKE DIP GRILLED FOCACCIA 17.95

CLAMS CASINO BACON, CASINO BUTTER 18.95

CRISPY CALAMARI CHERRY PEPPERS, ROSEMARY AIOLI 17.95

AHI TUNA TARTARE AVOCADO, SESAME, WASABI TOBIKO, WONTON, NORI AIOLI 17.95

Raw Bar & Chilled Seafood

FRESHLY SHUCKED OYSTERS ON THE HALF SHELL

EAST COAST 3.25EA WEST COAST 3.50EA PREMIUM 3.75EA

*CHERRYSTONE CLAMS ON THE 1/2 SHELL 3EA

COLOSSAL CRABMEAT COCKTAIL 25

JUMBO SHRIMP COCKTAIL 4 EA

*CONSUMING UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

Soup & Salad

NEW ENGLAND CLAM CHOWDER 12.95 • FRENCH ONION 12.95 • SWEET POTATO BISQUE 12.95

CAESAR SHAVED REGGIANO 13.95 SALAD VERT HOUSE VINAIGRETTE 10.95

SHAVED BRUSSELS JASPER HILL FARMS CHEDDAR, APPLE, CRANBERRY, SPICED PECANS, EGG, SHERRY VINAIGRETTE 14.95

BLT WEDGE PEPPER CRUSTED PORK BELLY, TOMATO, RED ONION, BLEU CHEESE DRESSING 14.95

Market Salads

STEAKHOUSE FILET MIGNON, BIBB LETTUCE, TOMATO, PICKLED ONION, BLUE CHEESE VINAIGRETTE 26.95

CRAB CAKE GARDEN BIBB LETTUCE, TOMATO, CRISPY POTATO STICKS, CREAMY GARLIC HERB DRESSING 27.95

BLACKENED SHRIMP COBB AVOCADO, EGG, STILTON BLUE CHEESE, HEIRLOOM TOMATO, SMOKED BACON, ROMAINE, BUTTERMILK RANCH 22.95

LOBSTER BIBB MAINE LOBSTER SALAD, AVOCADO, TOMATO, CITRUS DRESSING 29.95

Sandwiches

(SERVED WITH FRIES, SUBSTITUTE SIDE SALAD OR SIDE CAESAR + 3)

PRIME RIB SANDWICH OPEN-FACED, CREAMY HORSERADISH SAUCE, AU JUS 35.95

DRY-AGED AMERICAN WAGYU DOUBLE BURGER GRUYERE, ARUGULA, PORTOBELLO, TRUFFLE AIOLI 21.95

HOT ROAST BEEF GRUYERE, WATERCRESS, CRISPY ONIONS, PEPPERONCINI, CREAMY HORSERADISH 20.95

LOBSTER ROLL MAINE LOBSTER SALAD, BUTTERED NEW ENGLAND STYLE ROLL 29.95

CRAB CAKE LETTUCE, TOMATO, TARTAR SAUCE 27.95

Entrees

HARRY'S AWARD-WINNING PRIME RIB AU JUS, WHIPPED POTATOES

GRILL CUT 12OZ 54.95 SAVOY CUT 18OZ-64.95

FILET MIGNON 6OZ ASPARAGUS & BÉARNAISE 39.95

STEAK DIANE FILET MEDALLIONS, WHIPPED POTATOES, HARICOTS VERTS 29.95

SURF & TURF FILET MEDALLIONS, JUMBO LUMP CRAB IMPERIAL, ASPARAGUS, CHORON SAUCE 35.95

LOCAL WAGYU MEATLOAF BROCCOLINI, WHIPPED POTATOES, MUSHROOM GRAVY 25.95

PAN SEARED CHICKEN BREAST WHIPPED POTATOES, MUSHROOM, MARSALA DEMI 24.95

JUMBO LUMP CRAB CAKE APPLE-ENDIVE SALAD, CANDIED WALNUTS, BROWN BUTTER 27.95

SHRIMP SCAMPI LINGUINE, GARLIC, LEMON BUTTER, TOMATO, PARMESAN 36.95

WILD SOCKEYE SALMON BRAISED FENNEL, BEETS, CAULIFLOWER PUREE, WATERCRESS 39.95

Add Ons to any Salad, Steak or Entree

JUMBO LUMP CRAB CAKE 25 • GRILLED SHRIMP 4 EA • OSCAR STYLE 27 •

6OZ MAINE LOBSTER TAIL 29 • COLOSSAL CRABMEAT 25 • GRILLED CHICKEN 8 •

SALMON 18 • FILET MEDALLIONS 25

Sides

LOBSTER MASHED POTATOES 28.95 • BACON-HORSERADISH MASHED POTATOES 11.95

WHIPPED POTATOES 9.95 • GARLIC NEW POTATOES 10.95

CRAB MAC & CHEESE 23.95 • REGGIANO & TRUFFLE FRIES TRUFFLE AIOLI 15.95

ASPARAGUS 11.95 • HARICOTS VERTS 10.95 • SAUTÉED SPINACH 11.95

EXOTIC MUSHROOMS CHIVES 13.95 •

SIDE SALAD TOMATO, CUCUMBER, HOUSE VINAIGRETTE 8.95

-SUBSTITUTIONS MAY INCUR AN ADDITIONAL CHARGE-

Pre-Fix Lunch

2 COURSES FOR \$30 -OR- 3 FOR \$35

1st Course:

SALAD VERT

HOUSE VINAIGRETTE

-OR-

NEW ENGLAND CLAM CHOWDER

2ND COURSE:

HANGER STEAK FRITES

BERCY BUTTER

-OR-

SHRIMP ROLL

SHRIMP SALAD, BUTTERED NEW ENGAND ROLL, FRIES

DESSERT:

CHOICE OF GELATO OR SORBET

-No Substitutions-

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

PLEASE REFRAIN FROM SPEAKER PHONE USE WHILE DINING